



A LA CARTE





COCKTAILS SIGNATURE

179

ROSE HIP & APRICOT

Patrón Silver, aprikosbrandy, nypon, citron & salt
Patrón Silver, apricot brandy, rose hip, lemon & salt

RASPBERRY & APRICOT

Grey Goose, hallon, citron & Red Bull Pink Grapefruit
Grey Goose, raspberry, lemon & Red Bull Pink Grapefruit

CHOCOLATE & PEAR

Bacardi Spiced, Cacao White, choklad, citron & päron
Bacardi Spiced, Cacao White, chocolate, lemon & pear

RHUBARB & LITCHI

Grey Goose, litchi, citron & rabarber
Grey Goose, litchi, lemon & rhubarb

BLACKBERRY & COCONUT

Bombay Sapphire, Crème de Cassis, björnbär, citron & kokosskum
Bombay Sapphire, Crème de Cassis, blackberry, lemon & coconut foam

CUCUMBER & ELDERFLOWER

Bombay Sapphire, St. Germain Elderflower, lime, soda & gurka
Bombay Sapphire, St. Germain Elderflower, lime, soda & cucumber

BOURBON & PLUM

Plommoninfuserad Jim Beam, Angostura bitters & farinsocker
Plum-infused Jim Beam, Angostura bitters & brown sugar

BOISSONS

FATÖL / DRAFT BEER

Carlsberg Export	82
Brooklyn Stonewall IPA	88

FLASKÖL / BOTTLED BEER

Carlsberg Hof	82
Kronenbourg 1664 Blanc	88
Nya Carnegiebryggeriet, 100W IPA	92

CIDER

Somersby Pear	84
Cidraie Original Organic	92

HARD SELTZER

LØWLY Hard Seltzer Lazy Raspberry	84
LØWLY Hard Seltzer Shady Apple	84

ALKOHOLFRITT / NON-ALCOHOLIC

Pepsi, Pepsi Max, Zingo, 7up Zero	55
Red Bull / Sugarfree	69
Carlsberg Alcohol Free 0,5%	62
Kronenbourg 1664 Blanc Alcohol Free	68
Non Alcoholic Sparkling Wine	98
Somersby 0,0	68
Mocktail	88



SNACKS

OLIVER 70

Olives

MARCONAMANDLAR 70

Marcona almonds

GOUGÈRES 145

Friterade ostknyten med Västerbottensost, crème fraîche & brynt smör

Fried cheese puffs with Västerbottensost, crème fraîche & browned butter

TARTELETTE (2 ST) 145

Vispad anklervmousse, körsbärskompott, pistagenötter & Comté
Tartelette (2 pcs) – Whipped foie gras mousse, cherry compote, pistachios & Comté

AMANDINEPOTATIS 165

Krispiga chips, löjrom, citronsmetana & picklad rödlök

Amandine potato – Crispy potato chips, bleak roe, lemon smetana & pickled red onion

CHARKUTERIER 219

Franska charkuterier med tillbehör

Charcuterie – French charcuterie with accompaniments

ANSJOVIS 195

Ansjovis på konserv, grillat levain & citron

Anchovies – Tinned anchovies, grilled levain & lemon

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PAIN

BRIOCHE 80

Nygräddad brioche & vispat brynt smör

Freshly baked brioche & whipped browned butter

LES ENTRÉES

CONSOMMÉ 190

Consommé på höstsvamp med friterad ostronskivling, kantarelltoast på stuvade kantareller & Västerbottensost
Autumn mushroom consommé, fried oyster mushroom, chanterelle toast with creamed chanterelles & Västerbottensost

ESCARGOT 210

Sniglar gratinerade i vitlökssmör, rostad brioche
Snails gratinated in garlic butter & toasted brioche

TONFISK 205

Crudo på tonfisk, Avrugakaviar, picklad potatis, dill, kapris, sauce au thon & pommes allumettes
Tuna – Tuna crudo, Avruga caviar, pickled potato, dill, capers, sauce au thon & pommes allumettes

TOAST SKAGEN 185

Löjrom, rödlök & rostad brioche

Bleak roe, red onion & toasted brioche

STEAK TARTARE 195

Tärnad rå oxfilé, ostcrème, picklad jalapeño, krispig surkål & riven Gruyère

Diced raw beef tenderloin, cheese crème, pickled jalapeño, crispy sauerkraut & grated Gruyère

SAUCISSE DE TOULOUSE 185

Grillad fransk korv med bönragu & surkål, grov dijonsenap & rostad levain

Grilled French sausage, bean ragout & sauerkraut, coarse Dijon mustard & toasted levain

CAVIAR / LÖJROM

LÖJROM 30 G 285

Nygräddad våffla, citronsmetana, silverlök, gräslök & citron

Bleak roe 30 g – Freshly baked waffle, lemon smetana, silver onion, chives & lemon

STÖRCAVIAR

"PEARLS BY KVICKEN"

28 g – 725 / 50 g – 1145

Nygräddad våffla, citronsmetana, silverlök, gräslök & citron
Sturgeon caviar "Pearls by Kvicken" – Freshly baked waffle, lemon smetana, silver onion, chives & lemon

FRUITS DE MER

OSTRON FINE DE CLAIRE NO. 4

Mignonette, citron & tabasco

Fine de Claire No. 4 oysters – Mignonette, lemon & Tabasco

35/st – 100/3 st – 190/6 st – 345/12 st

35/each – 100/3 pcs – 190/6 pcs – 345/12 pcs

FÄRSKA & RÖKTA RÄKOR

Aioli, citron & rostad brioche

Fresh & smoked prawns – Aioli, lemon & toasted brioche

KOKT KRABBA

Hovmästarsås & rostad brioche

Boiled crab – Mustard sauce & toasted brioche

KOKTA HAVSKRÄFTOR

Västerbottensmajonnäs & rostad brioche

*Boiled langoustines – Västerbottensost mayonnaise
& toasted brioche*

KOKT HUMMER

Aioli, citron & rostad brioche

Boiled lobster – Aioli, lemon & toasted brioche

HUMMER "THERMIDOR"

Gratinerad hummer, stuvade kantareller, riven Gruyère, grillad citron
& rostad brioche

*Lobster "Thermidor" – Gratinated lobster, creamed chanterelles,
grated Gruyère, grilled lemon & toasted brioche*

MOULES FRITES

Blåmusslor kokta i vitt vin & grädde, aioli, rostad levain
& pommes frites

*Blue mussels cooked in white wine & cream, aioli, toasted levain
& pommes frites*



PLATEAU DE FRUITS DE MER

1/2 hummer 1/2 lobster

1/2 krabba 1/2 crab

2 havskräftor 2 langoustines

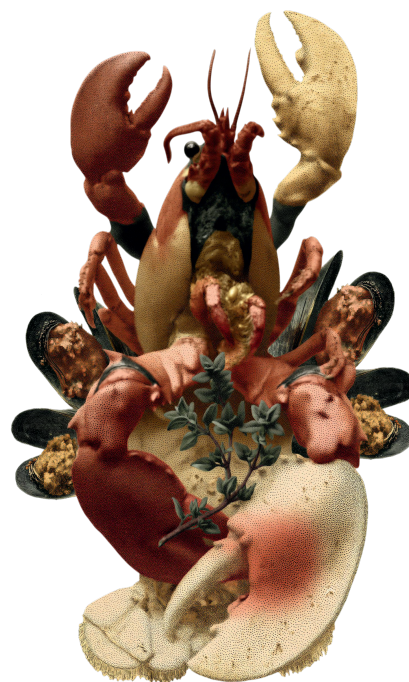
Färska & rökta räkor Fresh & smoked prawns

Skagenröra Skagen mix

3 ostron Fine de Claire No. 4 3 Fine de Claire No. 4 oysters

Rostad brioche, citron & aioli Toasted brioche, lemon & aioli

995



LES PLATS PRINCIPAUX

ENTRECÔTE Bakade tomat, sauce béarnaise, rödvinssås & pommes frites <i>Baked tomatoes, sauce béarnaise, red wine sauce & pommes frites</i>	465	OXFILÉ "DIANE" Tournedos på oxfilé, skogssvampsås, lökringar, haricots verts, rökt sidfläsk & potatisfondant <i>Beef tenderloin "Diane" – Beef tenderloin tournedos, wild mushroom sauce, onion rings, haricots verts, smoked pork belly & potato fondant</i>	495
STEAK TARTARE Tärnad rå oxfilé, ostcrème, picklad jalapeño, krispig surkål, riven Gruyère, pommes frites & grönsallad <i>Diced raw beef tenderloin, cheese crème, pickled jalapeño, crispy sauerkraut, grated Gruyère, pommes frites & green salad</i>	335	HJORT Picklade vinbär & kantareller, sauce poivrade & Västerbottenskroketter <i>Venison – Pickled currants & chanterelles, sauce poivrade & Västerbottensost croquettes</i>	395
GÖSFILÉ Halstrad gös, beurre blanc, forellrom, broccolini, vitlökschips & gräslöksvinäggrett <i>Pike-perch – Pan-seared pike-perch, beurre blanc, trout roe, broccolini, garlic chips & chive vinaigrette</i>	355	TOAST SKAGEN Löjrom, rödlök & rostad brioche <i>Bleak roe, red onion & toasted brioche</i>	295
"CHÈVRE CHAUD" Getost på brioche, tryffelhonung, betor, picklad endive, dijonnaise, valnötter & päron <i>Goat cheese on brioche, truffle honey, beets, pickled endive, dijonnaise, walnuts & pear</i>	325		

GARNITURES

POMMES FRITES <i>Pommes frites</i>	60
VÄSTERBOTTENSKROKETTER <i>Västerbottensost croquettes</i>	80
SMÖRSLUNGAD POTATIS <i>Butter-tossed potatoes</i>	70
GRÖNSALLAD <i>Green salad</i>	70
ENDIVE- & ÄDELOSTSALLAD <i>Endive & blue cheese salad</i>	80
SKOGSSVAMPSÅS <i>Wild mushroom sauce</i>	65
BÉARNAISE <i>Béarnaise</i>	65
LÖKRINGAR <i>Onion rings</i>	80
AIOLI <i>Aioli</i>	60

GRILL PLATEAU

(MIN 2 PERS)

Rödräkor på spett, entrecôte, Iberico rack & Saucisse de Toulouse

Chimichurri, rödvinssås, aioli, pommes frites & endive- och ädelostsallad

Skewered red prawns, entrecôte, Iberico rack & Saucisse de Toulouse

Chimichurri, red wine sauce, aioli, pommes frites & endive and blue cheese salad

525 / PERSON

Fråga oss gärna om ursprunget på vårt kött och informera oss om era allergier.
Please ask us about the origin of our meat and inform us of any allergies.

DESSERTS

INKOKT PÄRON

125

Nyponsoppa, mandelkaka, nyponglass & brynt mandelsmör
*Poached pear – Rose hip soup, almond cake, rose hip ice cream
& browned almond butter*

CRÈME BRÛLÉE

75 / 120

Fransk klassiker smaksatt med vanilj
French classic flavoured with vanilla

MADELEINEKAKOR

110

Crème anglaise
Madeleines – Crème anglaise

GLASS ELLER SORBET

70

Fråga din servis om dagens smak
Ice cream or sorbet – Ask your server for today's flavour

PRALIN

65

Fråga din servis om dagens smak
Praline – Ask your server for today's flavour

DESSERTBRICKA

255

Pralin, macarons, madeleinekaka & crème brûlée
Dessert platter – Praline, macarons, madeleine & crème brûlée



FROMAGES

Serveras med marmelad & knäcke – 80 / st
Marmalade & crispbread – 80 / each

COMTÉ

Fransk hårdost gjord på opastöriserad komjölk
French hard cheese made from unpasteurised cow's milk

BRILLAT SAVARIN

Fransk krämig ost gjord på opastöriserad komjölk & grädde
French creamy cheese made from unpasteurised cow's milk & cream

ROQUEFORT

Grottlagrad fransk blåmögelost gjord på opastöriserad fårmjölk
Cave-aged French blue cheese made from unpasteurised sheep's milk

AFTER-DINNER COCKTAILS

179

IRISH COFFEE

Irskt whiskey, brunt socker, kaffe, vispad grädde
Irish whiskey, brown sugar, coffee, whipped cream

FRENCH COFFEE

Cognac, brunt socker, kaffe, vispad grädde
Cognac, brown sugar, coffee, whipped cream

ESPRESSO MARTINI

Grey Goose Vodka, Galliano Espresso, espresso
Grey Goose Vodka, Galliano Espresso, espresso

HAZELNUT ESPRESSO MARTINI

Grey Goose Vodka, Borghetti Caffè Espresso Likör, Frangelico, espresso
Grey Goose Vodka, Borghetti Caffè Espresso Liqueur, Frangelico, espresso

PATRÓN MARTINI

Patrón XO Cafe, espresso
Patrón XO Cafe, espresso

BOURBON & CARMEL

Maker's Mark Bourbon, apelsinskal, Angostura Bitter, hemmagjord karamell
Maker's Mark Bourbon, orange peel, Angostura Bitters, homemade caramel



DESSERTVIN / DESSERT WINE

Château Fontaine, Sauternes

115

Michele Chiarlo, Moscato d'Asti, Piemonte

115

Allesverloren Fine Old Vintage, Malmesbury

115



